

AMENDMENTS TO THE SPECIFICATION

Beginning on page 1, line 1, please replace the title with the following amended title:

Fry Pan ~~With Its~~ Having An Adjustable Position Angle ~~Adjustable~~

Please replace the paragraph beginning at page 1, line 5, with the following amended paragraph:

This invention relates to a fry pan, particularly to one ~~with its~~ having an adjustable position angle ~~adjustable~~ for fat seeping out of food to flow down and to be collected.

Please replace the paragraph beginning at page 1, line 9, with the following amended paragraph:

Conventional fry pans used in most homes may not only waste time but also be not so suitable for properly cooking beefsteaks or pork chops, so special frypans for beefsteaks or pork chops have to be used. As people have high notion of preserving health, they may become more likely to choose food with good taste and high nutrition, hoping few ingredients unfavorable for health are contained in food. For example, meat should not contain too much fat for reducing cholesterol ~~to enter the body intake~~. Then it is natural that people may demand proper frypans for cooking meat capable ~~to remove fat of removing~~ as much fat as possible. Nowadays, most fry pans on the market are provided with simple holes or a sloped body to attain the objective. Nevertheless, meat to be cooked ~~may be~~ is usually positioned horizontally on a fry pan, which is not ~~actually~~ an effective position for removing fat.

Please replace the paragraph beginning at page 2, line 1, with the following amended paragraph:

There is another conventional frypan that uses a heater and a temperature controller positioned at one side, but the space for placing food on the fry pan is constant, so meat of different thickness being fried may have differently cooked condition in two surfaces of the meat resulting in a poorly cooked product having a bad feeling in munching and outer appearance.

Please replace the paragraph beginning at page 2, line 9, with the following amended paragraph:

The objective of the invention is offer a fry pan with its position angle upwardly adjustable ~~to be swung up~~ for a proper angle according to different meat meats so as to let fat in the meat to seep out during frying and guided to flow down ~~in a fat collect disk for collection~~ below the fry pan.

Please replace the paragraph beginning at page 2, line 14, with the following amended paragraph:

The feature of the invention is a fry pan ~~consisting of~~ a body consisting of an upper plate and a lower plate with a pivot connected with a base and a position device combined with the base for swinging the fry pan up and down to a ~~needed~~ required angle for fat to easily flow down ~~out of and away from~~ the body.

Please replace the paragraph beginning at page 3, line 20, with the following amended paragraph:

The body 1 consists of an upper plate 11 and a lower plate 12 and a heater with a temperature controller respectively in the upper and lower plate 11 and 12. A timer 121 is fixed at an outer side of the lower plate 12 to control frying time. Further, a shaft

13 is provided in the body 1, pivotally combining the body 1 with the base 3. A position device 4 is fixed with the base 3, and connected with the body 1, as shown in Fig. 4. In order to let fat seeping out of meat flow down during frying, the body 1 can be swung up to a proper angle with the shaft 13, and the needed angle may be small for beefsteak with comparatively little fat, and be large for a ~~port~~ pork chop with much fat.

Please replace the paragraph beginning at page 4, line 8, with the following amended paragraph:

The base 3 has the position device 4 fixed thereon, and the body 1 can be swung up to a proper angle and locked at that angle for frying. Fat seeping out of the meat may flow down ~~owing to its own gravitation;~~ under gravity along the lower plate 12, through a fat outlet 122 provided in the lower plate 12 and down into a ~~collect~~ collection disc 15 placed below the body 1.

Please replace the paragraph beginning at page 4, line 15, with the following amended paragraph:

The tightening member 2 has one end provided with a shaft 23 pivotally connected with a sidewall of the lower plate 12 and having an automatic force adjuster, and the other end compressing on the upper plate 11. As shown in Fig. 2, the tightening member 2 further has a an elongate body 22 pivotally connected with the sidewall of the lower plate 12 as shown in Fig. 1, and a torque spring 25 fitted in the pivot hole for ~~always keeping~~ maintaining the tightening member 2 urging ~~downward~~ downwardly as shown in Fig. 3. The tightening body 22 has a head 21 pivotally connected at top, and a torque spring 24 fitted around the head 21 to control and keep a convex block 26 constantly pressing on the top of the upper plate 11. When the upper plate 11 and the lower plate 12 close together, the tightening member 2 is forced to swing up by rotation with the pivot 23 from the position shown in Fig. 3. When a handle 111 of the upper plate 11 moves to contact the convex block 26 and to push its convex surface 261, the convex block 26 is then moved outward. After the convex block 26

surpasses the handle 111 of the upper plate 11, the block 26 may swing back and press on the upper plate 11 owing to the elasticity of the spring 24. The spring 25 in the pivot hole is then compressed after the tightening member 2 is swung up, so the tightening member 2 produces force to swing down to recover its original position. Thus when the convex block 26 presses on the upper plate 11, the elasticity of the spring 25 coerces the upper and the lower plate 11 and 12 to close together tightly in the position shown in Fig 1. In addition, the upper and the lower plate 11 and 12 can tightly press or sandwich meat of different thickness, thanks to the elasticity of the spring 25.

Please replace the paragraph beginning at page 5, line 23, with the following amended paragraph:

In During the frying process, the upper plate 11 can automatically press tightly against the meat ~~in case of the meat shrinking owing as it shrinks due to losing~~ loss of fat and water. In this way, the constant pressing of the upper plate 11 against the meat being fried is very favorable for compelling fat to seep out of the meat. Moreover, meat being fried can also be heated in a balanced way, cooked to an ideal result and preserving its warmth.

Please replace the paragraph beginning at page 7, line 6, with the following amended paragraph:

Furthermore, the upper and the lower plate 11 and 12 are respectively provided with a heating device with a temperature controller. As the thickness of meat is not always the same, in frying, the meat food may have two, ~~the~~ upper and the lower ~~[[.]]~~ surface surfaces ~~may be~~ heated to different ~~temperature~~ temperatures. Therefore, the embodiment of the invention has each of the upper and the lower ~~plate~~ plates 11 and 12 respectively provided with an independent heater with a temperature sensor to set a temperature for controlling the heat of the upper and the lower plate 11 and 12 at the same time instead of the single one side temperature controller used in the conventional

U.S.S.N. 10/694,804
Group Art Unit: 1761
Examiner: Timothy F. Simone

fry pan. Then the meat can be fried ~~with balanced condition~~ uniformally in the two upper and lower surfaces to make it delicious.